Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

Violations cited in this report must be corrected immediately unless otherwise noted.

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

 Insp Date:
 7/8/2015
 Business ID:
 95415FP
 Inspection:
 40001532

Business: REGAL DISTRIBUTING CO Store ID:

Phone: 9138948787 9734 PFLUMM RD Inspector: KDA40

Reason: 06 FDA Contract Results: No Follow-up

Time In / Time Out

LENEXA, KS 66215

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/08/15	09:50 AM	11:35 AM	1:45	0:55	2:40	0	
Total:			1:45	0:55	2:40	0	

PROCESSING PI	LANT PROFILE								
Insp. Notifica	Insp. Notification Email No. of Violations 8				Lic				
Notification S	Sent To <u>kenny</u> p	o@getre	egal.com						
			Address Verified þ						
BUILDING AND O	GROUNDS			Υ	Ν	0	Α	С	R
1. Are premise	s free of harbora	ige whic	ch may attract rodents, insects and other pests?	þ					
This item h	as Notes. See	Footno	te 1 at end of questionnaire.						
2. Is adequate drainage provided to avoid contamination of facilities and products?				þ					
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?				þ					
4. Are floors, w good repair?	4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?				þ				
Fail Notes	21 CFR 110.2	0(b)(4)	Floors, walls, and ceilings easily cleanable [The cement floor outside the unused bay door outside the temperature controlled room is damaged, crushed and mispieces.]						
	21 CFR 110.2	0(b)(4)	Floors, walls, and ceilings in good repair [There is drywall damage by the man door in the temperate controlled room. The cement floor outside the unused bay outside the temperature controlled room is damaged, crace	door door	,				
5. Are food and	food contact su	ırfaces p	protected from contamination in working areas?	þ					
	cessing areas e		y separated from other operations which may cause !?				þ		
			reas protected against contamination from breakage of light or lighting sufficient?		þ		••	••	

BUILDING AND G	ROUNDS		Υ	N	0	Α	С	R
	1							
Fail Notes	21 CFR 110.20(b)(5)	Provide adequate lighting [The overhead lighting in the warehouse is not shielded.]						
8. Is air quality a substances?	and ventilation adequat	te to prevent contamination by dust and/or other airborne		þ				
Fail Notes	21 CFR 110.20(b)(6)	Provide adequate ventilation [The air ventilation fan blades are soiled with an accumula of dust/dirt.]	ition					
9. Are doors, wi other pests?	indows and other open	ings protected to eliminate entry by insects, rodents and		þ				
Fail Notes	21 CFR 110.20(b)(7)	Provide adequate screening or other protection against per [There are gaps at the threshold approximately 1/4 inch in heigth along the thresholds of bay door #2, #3, #6, #8, #9, #20. There are gaps greater than 1/4 inch in height/diame the threshold of man door in the storage area of the smalled division, at the man door by the #13 bay door and at the emergency exit man door by the bulk shipping prep area. is a gap in the mail slot of the man door at bay door #1.]	and ter at er					
EQUIPMENT AND	UTENSILS		Υ	Ν	0	Α	С	R
easily cleanable with lubricants,	e? Is the equipment de metal fragments, or oth	structed of materials suitable for their intended use and esigned and used in a manner that precludes contamination ner sources? Is the equipment installed and maintained so int and adjacent areas?				þ		
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?						þ		
12. Are refrigerator/freezer units equipped with suitable thermometers?						þ	••	
SANITARY FACILITIES AND CONTROLS					0	Α	С	R
13. Is the water	supply from an approv	red source and adequate in quantity for its intended uses?	þ				••	
14. Are the water	er temperatures and pr	essures maintained at suitable levels for its intended use?	þ	••				
		ublic sewer system and/or an on site sewage disposal d according to applicable requirements?	þ	••		••		
		ed, installed and maintained in a manner to prevent k siphonage and cross connection?	þ					
17. Are adequa	te toilet rooms provided	d, equipped and maintained clean and in good repair?	þ					
18. Are adequa sanitary towels?		es provided and supplied with hot and cold water, soap and	þ			••		
	properly stored and properly stored and properly stored and properly are also properly and properly are also properly stored and properly are also properly stored and properly are also properly stored and properly are also prope	otected where necessary from insects, rodents and other manner?	þ					
SANITARY OPER	ATIONS		Υ	Ν	0	Α	С	R
20. Is the facility	y kept clean and in goo	d physical repair?		þ				
Fail Notes		Buildings, fixtures, and other physical facilities of the plant maintained in sanitary condition and good repair [There is drywall damage by the man door in the temperature controlled room. The cement floor outside the unused bay dooutside the temperature controlled room is damaged, cracked the complete is accumulation of dust, debris and cobweb with spide along the walls perpendicular to the receiving bay doors.]	oor d.					
		ous materials and other supplies used in a safe and effective d stored separate from raw materials?		þ				
Fail Notes	21 CFR 110.35(B)(2)	Toxic materials identified and stored to prevent contamina [There are boxes of butane fuel stored above boxes of cargoods.]						

SANITARY OPERATIONS	Υ	N	0	Α	С	R
22. Are all areas maintained free of insects, rodents, birds and other pests?	þ					
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?				þ		
24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?		þ				
Fail Notes 21 CFR 110.35(d)(4) Single-serve articles stored in appropriate containers and see the handled in a manner that protects against contamination [There is packaging material stored on the floor outside the unused bay door outside the temperature controlled room.	n e					
25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?				þ		
PROCESSES AND CONTROLS	Υ	Ν	0	Α	С	R
26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?		••	••	þ	••	
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?				þ		
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?				þ		
29. Are packaging processes and materials adequate to prevent contamination?	þ					
30. Are only approved food and/or color additives used?				þ		
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?	þ				••	
32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?				þ		
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?				þ		
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	þ					
35. Does firm have a HACCP Plan?				þ		
PERSONNEL	Υ	N	0	A	С	R
36. Are personnel with sores, infections, etc., restricted from handling food products?	þ					
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?				þ	••	
38. Do employees thoroughly wash hands as necessary?			b			
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?	þ				••	
TRANSPORTATION PRACTICES	Υ	N	0	Α	С	R
40. Are food delivery vehicles clean and in good repair?			þ			
41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?			þ		••	
42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?				þ		
EDUCATIONAL MATERIALS						

EDUCATIONAL MATERIALS

The following educational materials were provided $\,b$

This item has Notes. See Footnote 2 at end of questionnaire.

Materials Distributed | FDA Handout | F.I.R.S.T. Handout

FDA Handout Reportable Food Registry

Footnote 1

Notes:

accompanied by KDA 35

Footnote 2

Notes:

FDA re-inspection form